INFORMATION LETTER

Not for Publication — NATIONAL CANNERS ASSOCIATION — For Members Only

No. 1200 — Washington, D. C. — September 4, 1948

Purchase of Tin for Stockpile Announced by Munitions Board

The procurement of 4,500 long tons of tin is included in the Munitions Board's current purchase goals for stockpiling of strategic and critical materials, it was announced last week.

The 4,500 long tons of tin is the amount "presently anticipated to be purchased during the entire period July, 1948, to June, 1949, for delivery prior to 30 June 1949," the announcement said. Tin is one of 28 major materials listed in the proposed procurement program.

The Munitions Board said that release of the stockpile purchase goals "conclusively demonstrates the relatively minor impact that operation of the government's stockpile has on the national economy."

The announcement of such procurement goals was the first made by the Munitions Board.

The Office of Domestic Commerce in the Commerce Department an-

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Distribution of Citrus Juices

Where and what kind and type of citrus juices were bought during the 1946-47 season by more than 2,000 chain-store and wholesale-grocer buyers is covered in a report recently issued by the Farm Credit Administration, Department of Agriculture.

In answer to the query on what type of citrus juices were purchased, buyers reported that almost three-fourths of their grapefruit juice was unsweetened, and more than half of both the orange and blended juice was unsweetened. Approximately one-fourth of the grapefruit juice and nearly one-half of the orange and blended juice was sweetened.

Citrus juice purchases were confined chiefly to canned single-strength juices. Only a small number of buyers mentioned taking canned or frozen citrus concentrates or frozen single-strength citrus juices.

In general, the buying reflected the production pattern. Over 76 percent of the reported wholesale purchases

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Hazards of New Insecticides

The possibility that poisonous residues may remain in both fresh and processed foods following the use of pesticides, about which the Association's Raw Products Bureau issued warnings last spring, has been pointed out in an editorial published in the *Journal of the American Medical Association*.

See page 310.

Special Pea Aphis Meeting

Research entomologists, agricultural engineers, members of canners' technical agricultural staffs and pea canners have been invited to take part in a special pea aphis conference to be held October 7-8 at the Stevens Hotel, Chicago, under the direction of Dr. Charles H. Mahoney, Director of the N.C.A. Raw Products Bureau.

Pea aphis have caused serious losses in Wisconsin the past season. Because the same conditions may prevail in other pea-growing areas another year, it was felt that research workers and the canning industry should take immediate advantage of the Wisconsin experience to attempt to formulate a future program for combatting this destructive insect.

Canned Foods Price Publicity Achieves Immediate Results

N.C.A. Press Material Used On Radio Network Broadcasts

The Association's continuing efforts to publicize the relatively low retail prices of canned fruits and vegetables, as they are disclosed in the monthly reports of the Bureau of Labor Statistics, achieved immediate results last week.

Sunoco's *Three-Star Extra* utilized some of the N.C.A. press release material over the NBC network on August 25. Listeners were told that while prices of all foods have risen over 100 percent since before the war, the prices of canned fruits and vegetables have gone up only 58 percent.

Later in the week this program adapted the N.C.A.'s method of presenting the canned foods price showings for the purpose of advertising their sponsor's products, the announcer citing BLS price indexes to show the price position of petroleum products.

Earl Godwin, broadcasting over ABC, also cited the low prices of canned fruits and vegetables the day of the Association's press release, and noted that N.C.A. had termed canned

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CONGRESS TO HOLD FALL HEARINGS ON TRADE PROBLEMS

Complaints of Small Business Will Be Heard by House Group

A subcommittee of the special House Small Business Committee was to begin hearings yesterday on complaints of small business against big business.

The hearings are designed to ascertain whether discriminatory trade practices exist. Special attention is to be given to large food outlets and company-owned retail stores. The subcommittee's schedule:

Butte, Mont., Sept. 3; Casper, Wyo., Sept. 8; Salt Lake City, Sept. 11; Kansas City, Sept. 15; Omaha, Sept. 17; Minneapolis, Sept. 20-21; Madison, Sept. 23; South Bend, Sept. 27; Detroit, Oct. 1-2; Louisville, Oct. 5; Oklahoma City, Oct. 8; and Houston, Oct. 12.

Capehart Subcommittee Plans Study of Cement Case Ruling

A Senate Subcommittee on Trade Policies, under the chairmanship of Senator Capehart (Ind.) plans to conduct hearings sometime in the late fall to study the economic effects of the Supreme Court's decision in the cement case.

A subcommittee of the Senate Committee on Interstate and Foreign Commerce, the Capehart group will study the ruling's effect on all industries which absorb transportation charges in order to meet competition with plants located nearer the customer.

Study of the problem begins September 15, when an advisory council confers on the subject in Washington.

FOREIGN TRADE

South African Canning Packs

The Union of South Africa's canning industry greatly increased its production of canned fruits, jams and marmalades during the year ended October 31, 1947, but production of canned vegetables decreased sharply, according to the Department of Commerce.

Foreign Commerce Weekly notes that the South African canned fruit pack was 54,000,000 pounds, as compared with about 40,000,000 pounds in 1946. Production of jams and marmalades increased approximately 12 percent to 142,258,661 pounds.

The decrease in canned vegetable production, from 42,000,000 to 14,000,000 pounds, was attributed almost entirely to the cessation of South African army purchases, although a secondary factor was said to be the increased importations from the United States and other sources.

Cuban Pineapple Production

The Cuban canning industry established a record in 1948 by packing about 191,000,000 pounds, or 52 percent of the year's total production, *Foreign Commerce Weekly* reports.

Exports of Cuban pineapple products during the first half of 1948 were valued at $5,600,000, almost half again as large as exports in the like period of 1947. Over four-fifths of the total represented canned products.

Cuban pineapple production in 1948 is estimated at 370,000,000 pounds net, or about the same as in 1947 but 137 percent more than the annual average prewar production.

Tomato Juice for Turkey

A representative of the Mining Institute, Ankara, Turkey, has advised the American Embassy in Ankara of its interest in the possibility of canning tomato juice for consumption in Turkey, the Office of International Trade reports.

New Export License Document

All export licenses issued by the Office of International Trade on or after September 1, 1948, will be validated by means of a new OIT validation stamp, the Department of Commerce has announced.

Forthcoming Meetings

September 14-15—National Canners Association, Western Branch, Southern California Fish Canning Industry Plant Sanitation Conference, Cannery Workers Union Hall, Terminal Island, Calif.

September 20-22—American Meat Institute, Annual Convention, Waldorf-Astoria, New York, N. Y.

September 23-25—Hoopeston Junior Chamber of Commerce, National Sweet Corn Festival, Hoopeston, Ill.

October 5-7—Industrial Packaging Engineers Association, 3rd Annual Industrial Packaging and Materials Handling Exhibition, Sherman Hotel, Chicago, Ill.

October 7-8—National Canners Association, Special Pea Aphis Meeting, Hotel Stevens, Chicago.

October 12-13—Packaging Machinery Manufacturers Institute, 16th Annual Meeting, Hotel Roosevelt, New York, N. Y.

October 14-16—Florida Canners Association, 17th Annual Meeting, Soreno Hotel, St. Petersburg, Fla.

October 21-23—Texas Canners Association, Annual Convention, Gran Hotel Ancira, Monterrey, Mexico.

October 27—National Pickle Packers Association, Annual Meeting, Sheraton Hotel, Chicago, Ill.

November 4-5—Ozark Canners Association, Fall Meeting, Colonial Hotel, Springfield, Mo.

November 8-9 — Wisconsin Canners Association, Annual Convention, Schroeder Hotel, Milwaukee, Wis.

November 10-12—National Canners Association, Board of Directors and Administrative Council, Fall Meeting, Palmer House, Chicago, Ill.

November 15-16—Illinois Canners Association, Fall Meeting, Chicago, Ill.

November 15-17—Grocery Manufacturers of America, Inc., Annual Meeting, Waldorf-Astoria Hotel New York, N. Y.

November 18-19—Indiana Canners Association, Fall Convention, Claypool Hotel, Indianapolis, Ind.

November 22-23—Iowa-Nebraska Canners Association, Annual Convention, Hotel Savery, Des Moines, Iowa

November 22-23—Tri-State Packers Association, Fall Convention, Hotel Traymore, Atlantic City, N. J.

November 30-December 1 — Pennsylvania Canners Association, 34th Annual Convention, Penn-Harris Hotel, Harrisburg, Pa.

December 2-3—Georgia Canners Association, Annual Meeting, Hotel DeSoto, Savannah, Ga.

December 6-8—New Jersey State Horticultural Society, Annual Meeting, Claridge Hotel, Atlantic City, N. J.

December 7-9—Michigan State Horticultural Meeting, Pantlind Hotel, Grand Rapids, Mich.

December 9-10—Association of New York State Canners, Inc., 63rd Annual Meeting, Hotel Statler, Buffalo, N. Y.

December 10—Michigan Canners Association, Winter Meeting, Pantlind Hotel, Grand Rapids, Mich.

December 14-15—Ohio Canners Association, Annual Meeting, Deshler-Wallick Hotel, Columbus, Ohio

December 16—Minnesota Canners Association, Annual Convention, Hotel Radisson, Minneapolis, Minn.

January 6-7—Northwest Canners Association, 1949 Annual Meeting, Olympic Hotel, Seattle, Wash.

January 11-14 — National-American Wholesale Grocers Association, 1949 Convention, Ambassador Hotel, Atlantic City, N. J.

January 14-20—National Canners Association, 42nd Annual Convention, Atlantic City, N. J.

January 15-19—Canning Machinery & Supplies Association, Annual Exhibit, Convention Hall, Atlantic City, N. J.

February 9-11—Ozark Canners Association, 41st Annual Convention, Colonial Hotel, Springfield, Mo.

March 4-5—Utah Canners Association, 37th Annual Convention, Hotel Utah, Salt Lake City, Utah.

March 6—National Association of Frozen Food Packers, Annual Meeting, Stevens Hotel, Chicago, Ill.

March 9-11—Canners League of California, Annual Convention, Casa del Rey Hotel, Santa Cruz, Calif.

April 12—Monterey Fish Processors Association, Annual Meeting, Monterey, Calif.

May 29-June 3—U. S. Wholesale Grocers Association, Annual Convention, St. Louis, Mo.

DEATH

Miriam Birdseye Dies

Miss Miriam Birdseye, 70, the first Agriculture Department extension service specialist in foods and nutrition, died August 28 in Carmel, Calif., where she had been living since her retirement in 1946.

Miss Birdseye is credited by the Agriculture Department with a major role in developing its extension service.

She was a sister of Clarence Birdseye, developer of the method of freezing perishable foods which bears his name.

PERSONNEL

Association Officers

California Olive Association

Officers of the California Olive Association reelected at its annual meeting are as follows:

President—J. M. Glick, B. E. Glick & Sons, Corning; and vice president—A. H. Bell, Bell Packing Co., Berkeley.

James D. Dole Retires

James D. Dole, founder of the Hawaiian Pineapple Co., Ltd., announced this week that he would not be the nominee for reelection as chairman of the board at the stockholders meeting scheduled to be held yesterday.

Dr. Clark Honored in Seattle

Dr. E. D. Clark, Director of the N.C.A.'s Northwest Branch, has been elected a member of the board of trustees of the Seattle Chamber of Commerce.

PUBLICITY

Canned Foods Price Publicity

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fruits and vegetables the "housewife's best buy." His sponsor is Phillips Packing Co., Inc.

The release was sent to other trade associations in the food field, and at least two have reported that they have used the material in bulletins to their membership. The National Food Brokers Association requested and was furnished bulk supplies of the release, which were distributed to NFBA members in the field, along with a request that local editors and radio stations be contacted and furnished the facts. Bulk supplies of the release also were requested and furnished to Taylor and Sledd, Richmond, Va., for distribution to their canned foods buyers.

N.C.A. furnished copies to all State Secretaries, trade papers, and, as reported last week, to the newspaper and radio wire services.

The first page of last week's INFORMATION LETTER, which consisted of the price material including the "Cost of Living" Meter, was printed as a separate and included as an extra sheet in mailings to each member, with the request that it be used to obtain publicity in the members' local papers and radio stations. Full reports of usage of such material have not yet been received.

The Association will welcome information along these lines and would appreciate particularly having the members send in clippings of any such publicity granted.

CMI Resumes Economy Theme

The economy of canned foods will be the theme of a fall series of Can Manufacturers Institute advertisements to be renewed in the *American Weekly* and extended to include service and general magazines. This theme was used initially in ads appearing in the *American Weekly* during May and June of this year.

Low cost, hearty meals for four persons are cited in the ads which will appear in *Better Homes and Gardens*, *McCall's*, *The Saturday Evening Post*, *Ladies' Home Journal* and *Woman's Day* during the months of September, October, November and December. The *American Weekly* series also will appear during these months.

In addition to pointing out and illustrating the fact that high grade meals are obtainable at low cost in cans, panels in the ads feature special dishes giving the recipe for the main dish shown in the advertisement. Copies of a leaflet, "Canned Foods Menu Maker," containing other suggestions for meals composed of canned foods are offered free to consumers.

HOME ECONOMICS

Conveniences of Canned Foods Featured in "This Week"

The Sunday, September 12, issue of *This Week* magazine will feature in its food section an article entitled "Johnny on the Spot Canapes," prepared by Miss Clementine Paddleford, food editor. The article utilizes food photographs and recipes which emphasize the convenience in the use of canned foods.

Miss Paddleford is a nationally known writer. In addition to being *This Week's* food editor, she writes a regular feature in the magazine *Gourmet*, and is food editor of the *New York Herald-Tribune*.

This Week is the magazine section of Sunday newspapers and is distributed with between 20 and 30 newspapers in leading cities of the United States, with a circulation of between eight and nine million.

STANDARDS

Grades for Citrus Juices

The Department of Agriculture has announced that the proposed revision of United States Standards for Grades of canned single strength citrus juices will not become effective in 1948 because of the need for further study of the proposals.

The proposed revision was designed to improve the quality of canned citrus juices by changing the relation of the degree of sweetness to acidity. The proposals were published for public comment in the *Federal Registers* of July 21 and 22. The products involved are grapefruit juice, orange juice, blended grapefruit and orange juice, and tangerine juice.

The comments, suggestions, and data received by the Department indicate that further study of the proposed changes for the respective grades will be necessary before the standards are published for use. (See INFORMATION LETTER of July 24, page 277.)

RESEARCH

Distribution of Citrus Juices

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of the three major citrus juices—grapefruit, orange, and blended—came from Florida, which produced slightly over three-fourths of the total United States production. Texas, with a production of a little over 18 percent of the total, furnished 16 percent in this survey. California-Arizona, with 6 percent production figure, showed up as furnishing nearly 8 percent.

Buyers replying to the questions in this study purchased on an actual case basis more than 27.8 million cases of grapefruit, orange, blended, tangerine, and lemon juices in 1946-47. That represents more than half the United States total production. Since cooperatives produced nearly a third of all citrus juices processed during that season, they represent a major factor in the citrus industry.

This report, Sources and Distribution of Citrus Juices Purchased by Wholesale Buyers, 1946-47, is issued as Farm Credit Administration Miscellaneous Report 121. The survey on which the report is based was made under the Research and Marketing Act.

PROCUREMENT

PROCEDURES TO BE FOLLOWED IN GOVERNMENT BIDDING

Because there has been considerable confusion on the part of some canners in their responses to Government invitations to bid, the following explanatory statement relative to Government procurement is published.

All of the food supplies for the armed forces are purchased by the Army Quartermaster Corps. Food supplies for the Veterans Administration are purchased through its Procurement Division. Each lot of food is purchased on the basis of sealed bids which are received in response to invitations to bid. Each invitation bears a serial number. For example, invitation to bid under serial number QM-11-183-49-119 refers to a particular lot of No. 10 canned peas from the 1948 pack, and bids on this item were to be opened August 25, 1948. An invitation to bid from the Veterans Administration, referring to a certain lot of canned peas, was designated invitation number 43-S.

All canners who are interested in submitting bids in response to these invitations should obtain a copy of the particular bid in question. Bids from the Quartermaster Corps may be obtained from the Quartermaster Purchasing Office issuing the invitation to bid, located in Chicago, New York, or Oakland, Calif. (addresses listed in INFORMATION LETTER). Bids from the Veterans Administration will be received from the Procurement Division in Washington. It is impossible for a canner to bid intelligently without having before him the particular invitation to bid, specifications, or contract conditions.

Each invitation to bid contains specific information about the amount of material, the size of container, the shipping case, etc.

Each invitation to bid also contains the designation of the particular specification of the quality of the food that is to be supplied. There are different kinds of specifications which may be used from time to time in the invitations to bid on delivery of canned foods. Each canner must understand clearly the specification before he can bid intelligently. First of all, there are Federal specifications for a number of canned foods. The Federal Standards Stock Catalog, Section Four, Part I, Revised January 1, 1948, lists Federal Specifications for 22 canned vegetables and vegetable products, 20 canned fruits and fruit products, and 11 canned meats and seafoods. These are designated by letters and numbers. For example, the Federal Specifications for canned lima beans is designated JJJ-B-126b. The small "b" indicates that two amendments to the original specifications have been issued.

The Quartermaster Corps also has drawn up its own specifications and issued them as Quartermaster Corps Specifications. These are given a number such as CQD #126D.

Another type of specification has been issued as a joint Army and Navy specification, designated as JAN Specification.

It should be noted especially that a particular invitation to bid may be based on a modification of the designated specification. For example, certain canned foods may be required in a particular kind of tin container not mentioned in the specification. Such a requirement would be designated in the invitation to bid and would become a part of the contract.

All of these considerations emphasize that in every instance the canner must be certain that he has a complete understanding of the particular commodity which is desired. This can be done only when the canner has before him a complete set of these specifications which apply.

In July, 1941, the National Canners Association issued a list of Tentative Federal Canned Food Specifications which applied to Government purchases during the war. These tentative specifications no longer apply to the purchase of canned foods, and copies of the bulletin should be destroyed.

USDA to Buy Tomato Products

The Department of Agriculture announced September 1 that it will offer to buy approximately 600,000 cases of canned tomatoes of the 1948 pack, and approximately 125,000 cases of canned tomato paste of the 1948 pack for use in the National School Lunch Program.

Requests for bids for canned tomatoes were issued August 31, to be followed by bids for canned tomato paste within the next few days. The commodities will be bought with funds made available under the National School Lunch Act.

Detailed terms of offers for both commodities will be sent to prospective suppliers. Any interested supplier who does not receive these offers by September 7 should communicate with Bradford Armstrong, Fruit and Vegetable Branch, Production and Marketing Administration, U. S. Department of Agriculture, Washington 25, D. C.

Invitations to Bid

Quartermaster Purchasing Offices—111 East 16th Street, New York 3, N. Y.; 1819 West Pershing Road, Chicago 9, Ill.; Oakland Army Base, Oakland 14, Calif. (Western Branch).

Veterans Administration—Procurement Division, Veterans Administration Building, Washington 25, D. C.

The Walsh-Healey Public Contracts Act will apply to all operations performed after the date of notice of award if the total value of a contract is $10,000 or over.

The Army has invited sealed bids to furnish the following:

CANNED SALMON—3,544 dozen No. 1 and 7,316 dozen No. ½ flat cans. Bids due at Oakland under serial No. QM-04-493-49-52 by Sept. 7.

CATSUP—121,200 4-oz. cans, 300 x 106, for ration. Bids due at Chicago under serial No. QM-11-183-49-193 by Sept. 7.

CANNED CHICKEN (boned)—200,000 pounds in 35-oz. cans. Bids due at Chicago under serial No. QM-11-183-49-191 by Sept. 8.

CANNED VEGETABLES—quantities of lima beans, snap beans, peas, and tomatoes in No. 2 cans; sweetpotatoes and Irish potatoes in No. 2½ cans; and corn in 12-oz. cans, all for rations. Bids due at Chicago under serial No. QM-11-183-49-208 by Sept. 8.

CANNED FRUITS—quantities of apricots, cherries, figs, fruit cocktail, peaches, and pineapple in No. 2½ cans, for rations. Bids due at Chicago under serial No. QM-11-183-49-209 by Sept. 8.

CANNED FRUITS—quantities of apricots, cherries, fruit cocktail, and peaches in 6-oz. cans, for rations. Bids due at Chicago under serial No. QM-11-183-49-220 by Sept. 8.

PUDDINGS—quantities of pineapple and rice, plum, fig, and date pudding, and fruit cake for rations. Bids due at Chicago under serial No. QM-11-183-49-200 by Sept. 9.

CANNED SOUPS—10,050 dozen No. 1 cans each of chicken and tomato soup. Bids due at Chicago under serial No. QM-11-183-49-201 by Sept. 9.

CANNED BLACKBERRIES—2,022 dozen No. 2 and 486 dozen No. 10 cans. Bids due at Oakland under serial No. QM-04-493-49-55 by Sept. 13.

CANNED BLACKBERRIES—73,406 dozen No. 2 and 22,581 dozen No. 10 cans; loganberries and boysenberries acceptable on export items. Bids due at Oakland under serial No. QM-04-493-49-56 by Sept. 13.

CANNED VEGETABLES (pureed)—quantities of snap bean, beet, carrot, and pea puree, in No. 2 cans. Bids due at Chicago under serial No. QM-11-183-49-186 by Sept. 14.

The Veterans Administration has requested sealed bids to furnish the following:

CANNED PIMIENTOS (pieces)—4,734 dozen No. 2½ cans. Bids due under Invitation No. 54-S by Sept. 17.

CANNED PINEAPPLE—quantities of slices, tidbits and crushed pineapple, also diabetic pack, in No. 10, No. 2½ or No. 2 cans. Bids due under Invitation No. 51-S by Sept. 30.

Army Contract Awards

The following contract awards for canned foods have been announced:

Canned Cherries

(Awarded by Chicago, Bid No. QM-11-183-49-42)

Quantity (doz.)	Price	F.O.B. Point
19,924 No. 2	$2.3875	East Jordan, Mich.

Tomato Catsup

(Awarded by Chicago, Bid No. QM-11-183-49-56)

Quantity (doz.)	Price	F.O.B. Point
1,218 No. 10	$9.90	Columbus, Ohio
819 No. 10	10.16	Schenectady, N. Y.
733 No. 10	8.95	Ogden, Utah
2,648 14-oz.	1.72	Schenectady, N. Y.
3,884 14-oz.	1.64	Columbus, Ohio
2,572 14-oz.	1.71	Belle Bluff, Va.
1,128 No. 10	9.9163	Atlanta, Ga.
803 No. 10	10.148	Belle Bluff, Va.
1,034 No. 10	9.8596	San Antonio, Tex.
716 No. 10	8.6112	Lyoth, Calif.
745 No. 10	9.2416	Auburn, Wash.
3,608 14-oz.	1.7733	Atlanta, Ga.
3,258 14-oz.	1.7619	San Antonio, Tex.
2,278 14-oz.	1.49	Lyoth, Calif.

Canned Tomatoes

(Awarded by Chicago, Bid No. QM-11-183-48-876)

Quantity (doz.)	Price	F.O.B. Point
10,000 No. 2½	$2.188	Santa Clara, Calif.
2,800 No. 10	7.4835	Manteca, Calif.
20,000 No. 2½	2.127	Manteca, Calif.
20,000 No. 2½	2.1817	Salinas, Calif.
1,306 No. 10	6.10	Grand Junction, Colo.

Tomato Catsup

(Awarded by Chicago, Bid No. QM-11-183-48-875)

Quantity (doz.)	Price	F.O.B. Point
31,815 14-oz. (d)	$1.53	Elwood, Ind.

Canned Tomatoes

(Awarded by Chicago, Bid No. QM-11-183-49-58)

Quantity (doz.)	Price	F.O.B. Point
1,100 No. 10 (d)	$8.38	Schenectady, N. Y.
1,875 No. 10 (d)	8.24	Ogden, Utah
2,500 No. 10 (d)	7.85	Schenectady, N. Y.
937½ No. 10 (d)	6.00	Ogden, Utah
3,498 No. 2 (d)	1.37	Ogden, Utah
1,562½ No. 10 (d)	7.95	Lyoth, Calif.
20,694 No. 2 (d)	1.448	San Antonio, Tex.
12,500 No. 10 (e)	7.97	Mira Loma, Calif.
1,220 No. 10 (d)	8.18	Lyoth, Calif.

Canned Pears

No awards were made by Oakland on Bid No. QM-04-493-49-6 or on Bid No. QM-04-493-49-23.

(d) domestic; (e) export.

MOBILIZATION

Economic Mobilization Courses

Army Reserve officers, whose possible future war assignments will be at the policy-making level, are to be selected to attend economic mobilization courses in seventeen major industrial cities during 1948-49, the Department of the Army has announced.

Brig. Gen. Wendell Westover, Army Executive for Reserve Affairs, announced that 15 Reserve officers will attend each class; a total of 255 will be selected for the courses throughout the country. In general, those officers chosen will be in the grade of major or above and will have had mature experience in military and civilian capacities.

These special training courses will be conducted by the Industrial College of the Armed Forces at the locations and on the dates that follow:

1948: Washington, D. C., Sept. 13-24
Detroit, Oct. 18-29
Minneapolis-St. Paul, Oct. 18-29
Boston, Nov. 13-24
Philadelphia, Nov. 13-24
Baltimore, Dec. 6-17
Atlanta, Dec. 6-17

1949: Houston, Jan. 10-21
Los Angeles, Jan. 31-Feb. 11
Denver, Feb. 7-18
Pittsburgh, March 14-25
St. Louis, March 14-25
Cleveland, April 11-22
Buffalo, April 11-22
New York, May 9-20
Chicago, May 9-20

SUPPLIES

U. S. Tin Stocks

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nounced September 2 that for the 12-month period ending June 30, 1948, stocks of tin in the United States rose by 24,338 tons, and total stocks on June 30 amounted to 77,559 tons compared with 67,387 tons on January 1, 1948, and 53,221 tons a year ago.

A comparable figure on January 1, 1942, was 135,939 tons. Almost all of the recent increase in stocks was reflected in the amount of pig tin held by the Reconstruction Finance Corporation, as all other stocks are at minimum working levels, ODC said.

The Economic Cooperation Administration announced meanwhile that discussions in connection with obtaining tin and other strategic materials through recipients of Marshall Plan aid were in progress in Europe.

The ECA group, headed by Evan Just, director of the strategic materials division, was to confer with officials in Paris and London, and is scheduled to return to the U. S. about September 5.

STATISTICS

July Canned Meat Pack

The pack of canned meat processed in "official establishments" during July, 1948, as reported by the Department of Agriculture, is shown below:

Canned Meat and Meat Products Packed by Official Establishments, July, 1948 *

Items	Slicing and institutional sizes (3 lbs. and over)	Consumer packages or shelf sizes (under 3 lbs.)	Total all sizes
	—*In Thousand Pounds*—		
Luncheon meat	22,793	12,793	35,586
Canned hams	9,186	372	9,558
Corned beef	448	8,321	8,769
Chili con carne	75	3,707	3,782
Vienna sausage	124	6,130	6,254
Other potted and deviled meat products	.....	5,128	5,128
Deviled ham	.....	1,097	1,097
Tamales	28	1,968	1,996
Sliced dried beef	21	466	487
Liver products	.....	245	245
Meat stew	37	2,624	2,661
Spaghetti meat products	89	2,338	2,427
Tongue (except pickled)	193	902	1,095
Vinegar pickled products	778	1,984	2,762
All other products 20% or more meat	1,312	9,220	10,532
All other products less than 20% meat (except soup)	43	7,966	8,009
Total all products	35,126	65,263	100,389

* Some establishments failed to report canning operations for July, and the late reports will be included in the August figures. NOTE: Columns do not add to totals shown in all cases since rounded figures are used.

USDA Meat Production

Meat production under Federal inspection for the week ended August 28 totaled 240 million pounds, according to the Department of Agriculture. This production was 2 percent below the 244 million pounds for last week and 5 percent below the 253 million pounds for the corresponding week last year.

RAW PRODUCTS

PESTICIDES: CHEMICAL CONTAMINANTS OF FOODS

The possibility that poisonous residues may remain in both fresh and processed foods following the use of pesticides has been pointed out in an editorial published in the *Journal of the American Medical Association*, Vol. 137, No. 18, for August 28, 1948. This editorial is based on the report of the AMA Council on Foods and Nutrition.

Canners were warned of possible hazard in using some of the newer insecticides through releases issued this past spring by the N.C.A. Raw Products Bureau, and it was emphasized that sufficient information on the toxicity of these newer materials was not yet available. It is believed that the following report in the *Journal* of the AMA merits careful reading by all those interested in the processing of food.

The development and use of new pesticides and herbicides have created public health hazards. Studies indicate that already many constituents of the American diet may be contaminated with materials of unknown toxicity used to destroy insect pests or weeds.

The insecticides include those materials which have been long in use such as lead arsenate, nicotine and fluorine compounds, and new materials, about which little is known, such as the organic phosphates, chlordan and many others, and DDT, which is probably intermediate between the other two.

The brands of new insecticides, fungicides and herbicides (weed killers), now on the market or contemplated, number several thousand. The rapidity with which this industry has added new basic materials since the introduction of DDT is phenomenal.

The Council on Pharmacy and Chemistry and the Council on Foods and Nutrition are deeply concerned over this situation because so little is known about either the acute or chronic pathologic effects on man of these new pesticides. At its recent meeting the Council on Foods and Nutrition recognized the potential values inherent in effective pesticides. At the same time the Council recognized the health hazards involved in premature or careless use [1] of toxic substances.

When pesticides are poisonous to insects they are usually poisonous to man.[2] Their true value depends on a significant difference between the toxic effect on man and on insects. Even with this differential the amount ingested by man must be kept at a minimum. These toxic materials are potentially dangerous to those who come into direct contact with them as well as those who ingest the residues which remain on and in foods after their use in the fields. Some of the new poisons are difficult to remove; others are incorporated in the plant tissues and cannot be removed. The latter are particularly insidious.

Voluntary control by the producers and distributors of these substances should be instituted immediately. If voluntary control proves to be inadequate for the protection of the public, suitable legislation must be considered and effective means of control promptly established. At present governmental agencies find it difficult to protect the public from this potential hazard; existing agencies seem to doubt their authority and lack of funds to establish control. Prompt voluntary action by the industry is therefore imperative. The effectiveness of this action will determine the degree of governmental control ultimately required.

At a recent meeting of the Council on Foods and Nutrition the importance of the development of analytical methods for the detection of chemical contaminants was emphasized. This applies both to the whole molecule and to its degradation products. Important is the detection of the presence of pesticide residues by practical methods in fresh as well as in processed foods. The metabolism of insecticide residues and their acute and chronic pathologic effects on mammals must also be determined. Even though added controls may impede the development of pesticides, these are essential precautions which must be taken in order to avoid the danger of mass poisoning, which might well offset the potential benefits of the new agents.

The recognition of the toxicologic problems presented by the contamination of foods and beverages through the use of materials for the purpose of combating pests or the use of chemical technologic aids for improving the appearance, texture, flavor or lasting qualities of foods may well be the beginning of a new era in the science of foods and nutrition. The medical profession has long recognized that food must be free from bacterial contamination and that food must contain essential nutrients and be made to retain them in high degree during processing. Now physicians ask that foods be free from toxic residues of pesticides or other chemical technologic aids.

[1] Report of the Council on Foods and Nutrition, J. A. M. A., this issue, p. 1603.

[2] Lehmann, A. J.: The Toxocology of the Newer Agricultural Chemicals, read at the meeting of the Association of Food and Drug Officials of the United States, Portland, Maine, June, 1948.

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